

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the present application:

Listing of Claims:

1-3. (withdrawn)

4. (currently amended) A method of continuously producing a chewing gum material with sugar and flavor ingredients in a continuous extrusion mixer, the method comprising the steps of:

adding the chewing gum material to the extrusion mixer;

passing the chewing gum material through the extrusion mixer;

maintaining the temperature of the gum material throughout the length of the extrusion mixer within the range of 110° to 125° F;

maintaining the speed of the extrusion mixer within the range of 50-100 rpm; and

maintaining the pressure within the extrusion mixer ~~at a level which obviates the need for an extrusion die at the end of the extrusion mixer;~~ and

allowing the chewing gum material to exit the extrusion mixer without passing through an extrusion die;

wherein volatilization of flavoring or other volatile ingredients is minimized, and subjecting of the gum material to post-extrusion cooling procedures is minimized.

5. (currently amended) The method as described in claim 10 4 further comprising the step of dividing the amount of the sugar ingredient of the chewing gum material into two portions and adding the two portions at different stages of the extrusion mixer.

6. (previously presented) The method as described in claim 5 further comprising the step of determining the precise speed of the extrusion mixer and the relative sizes of two portions of the sugar ingredient utilizing a look-up table.

7. (currently amended) The method as described in claim 10 4 further comprising the step of dividing the amount of the flavor ingredient of the chewing gum material into two portions and adding the two portions at different stages of the extrusion mixer.
8. (previously presented) The method as described in claim 7 further comprising the step of determining the precise speed of the extrusion mixer and the relative sizes of the two portions of the flavor ingredient utilizing a look-up table.
9. (currently amended) The method as described in claim 10 4 wherein the pressure within the extrusion mixer is maintained at one atmosphere or less.
10. (new) The method of claim 4, wherein the step of passing the chewing gum through the extrusion mixer further comprises mixing the chewing gum material with the sugar and flavor ingredients in the extrusion mixer.